

BACHELOR IN HOTEL MANAGEMENT (BIHM)

Term-End Examination

June, 2014

**BHY-049 : SPECIALIZATION IN FOOD
PRODUCTION MANAGEMENT**

Time : 3 hours

Maximum Marks : 100

Note : (i) Attempt any five questions.

(ii) All questions carry equal marks.

1. Classify Kitchen Equipments. Explain in detail selection, care and maintenance of any two major kitchen equipments. **20**
2. List any ten classical appetizers and explain them in two or three lines each. **20**
3. Differentiate between savoury mousse and savoury mousseline. Write down the recipe of Ham Mousse. **20**
4. What are the various types of truffles ? List their sources and explain each type in about four to five lines. **20**
5. "Major developments have been witnessed in kitchen equipment manufacturing in recent times". Discuss. **20**

6. Write notes on : 10x2=20
(a) Thickeners
(b) Colouring agents
7. Explain the following : 4x5=20
(a) Buffalo chopper
(b) Rotary oven
(c) Humectant
(d) Bleaching agents
8. Differentiate between pâte and galantine. How is pâte maison prepared ? 20
9. What is the role of preservatives in food industry ? Classify the above giving examples. 20
10. Write the recipe of chicken galantine. How is chicken galantine decorated ? 20
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